

Thank you for coordinating your efforts, to create a food establishment, with the Utah Department of Agriculture and Food (UDAF). Enclosed is a summary of some of the requirements that a food establishment must meet before opening for business in Utah.

A brief summary of the minimum requirements that must be met are as follows:

- A utility sink for washing cleaning tools and disposing of mopwater.
- A clean room for any area where exposed food will be handled, processed, or packaged. This room shall be constructed with the following provisions:
- An indirectly drained three compartment sink with dual drainboards.
- A hand wash sink to be used exclusively for handwashing.
- Floors, walls and ceilings that are smooth, light-colored, durable easily cleanable and nonabsorbent.
- All lights must be shielded.

UDAF requires a plan submittal of the floor layout, with reference to pertaining items being in compliance, and subsequent approval before construction or remodeling. After construction and before opening, a pre-opening or pre-operational inspection is required to ascertain compliance.

Plans should be sent in PDF format, or attached to an email in Word format. Please include all contact information with your submittal of plans. Plans should be emailed to: rrivie@utah.gov

Utah Department of Agriculture and Food
c/o Regulatory Services
350 North Redwood Road
P.O. Box 146500
Salt Lake City, UT 84114-6500

Please contact us at 801-538-7124, when the facility is ready for an inspection. If you have any questions, please don't hesitate to call the above number.

Respectfully:

Ron Ivie, Compliance Officer
Regulatory Services

Enclosures:
Food Establishment Requirements
Labeling Information